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REG. 58. Whosoever occupies a building as a stable without first obtaining a permit from the board of health shall be liable to a fine of \$5 for each day that such occupancy continues.

REG. 59. No building now or hereafter used as a stable shall be enlarged or moved nor shall alterations be made without a special permit from the board of health.

REG. 60. A permit granted by the board of health may be revoked whenever in the opinion of the board the public health demands its revocation; the permit is only for the person named therein, is not transferable, and does not follow the real estate, and terminates whenever the person to whom it is granted ceases to occupy the building as a stable.

**Medical and Surgical Chests—Required in Factories. (Reg. Bd. of H., Apr. 16, 1914.)**

REG. 61. In compliance with chapter 164 of the acts of 1907, the following list of medical and surgical appliances for the use of all factories where machinery is used for any manufacturing purpose is hereby required, the same to be contained in a suitable case kept for that purpose: 2 triangular bandages; 12 gauze bandages 2 inches wide; 6 gauze bandages 3 inches wide; 6 cotton bandages 2 inches wide; 6 packages sterile gauze, each to contain 1 yard; 1 package iodoform gauze; 6 packages absorbent cotton, each to contain 4 ounces; 1 spool "Z. O." adhesive plaster 1 inch wide; 1 jar carbolized petrolatum; 1 ounce bottle creoline or other antiseptic solution; 1 bottle antiseptic tablets; 1 bottle hydrogen peroxide; 1 bottle liquid soap; 1 bottle aromatic spirits ammonia; 1 pair of scissors; 1 pair forceps; 1 tourniquet; 12 safety pins.

**Foodstuffs—Protection of. (Reg. Bd. of H., Apr. 16, 1914.)**

REG. 63. The presence of flies near or upon foodstuffs which may be eaten without thorough cooking shall be considered dangerous to the public health, and is hereby deemed a nuisance. Ordered, that such foodstuffs be forfeited and destroyed by the inspector of food and provisions or the inspector of milk. All manure piles or other places where flies are found to be breeding shall be immediately covered with kerosene or other substance which will prevent their breeding therein.

REG. 64. That meat, poultry, game, fish, sea food, dried or preserved fruits, dates, figs, cherries, grapes, berries, cut fruits, cut melons, cracked nuts or nut meats, candies, maple sugar, confectionery, or bakers' products shall not be kept, sold, or offered for sale in or near an open window or doorway, outside of a building, or in any street, private way, or public place of the city of Quincy unless so covered or screened as to be protected from dust and flies or from contact with animals. No article intended to be used as food shall be exposed or displayed in any street or way or in front of any place of business unless the bottom of the box or other receptacle containing such articles is raised at least 24 inches above the sidewalk, platform, or landing upon which such receptacle rests. Meats or other products as named above shall not be carried through any street, private way, or public place unless properly protected or screened from dust and flies. Every person being the occupant or lessee of any room, stall, building, or place where any meat, poultry, game, fish, sea food, milk, vegetables, butter, fruit, confectionery, bakers' products, or other articles intended for human food shall be kept, stored, sold, or offered for sale shall maintain such room, stall, building, or place and its appurtenances in a clean and wholesome condition. Every peddler of foodstuffs from wagons or carts

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in addition to the covering or screen provided for in this order, shall keep in his wagon or cart a suitable receptacle for the wastes of his business, such wastes to be disposed of in a manner that shall not create a nuisance. No person or corporation, individually or by its agents, servants, or employees, shall transport meat or poultry of any description through the public streets or ways of the city of Quincy except in wagons or vehicles which have been thoroughly washed at least once in every 24 hours.

**Ice Cream—Manufacture, Care, and Sale. (Reg. Bd. of H., Apr. 16, 1914.)**

REG. 66. No ice cream shall be manufactured or stored in any portion of a building which is used for the stabling of horses or other animals or in any room used in whole or in part for domestic or sleeping purposes, unless the manufacturing and storage room for ice cream is separated from other parts of the building to the satisfaction of the board of health. All rooms in which ice cream is manufactured or stored shall be provided with tight walls and floors and kept constantly clean. The walls and floors of said rooms shall be of such construction as to permit rapid and thorough cleansing. The room or rooms aforesaid shall be equipped with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, sale, or distribution of ice cream, and all such utensils after use shall be thoroughly washed with boiling water or sterilized by steam. Vessels used in manufacture and sale of ice cream shall not be employed as containers for other substances than ice cream. All establishments in which ice cream is manufactured shall be equipped with facilities for the proper cleansing of the hands of operatives and all persons immediately before engaging in the mixing of the ingredients entering into the composition of ice cream, or its subsequent freezing and handling, shall thoroughly wash his or her hands and keep them clean during such manufacture and handling. All persons shall be dressed in clean outer garments while engaged in the manufacture and handling of ice cream. No urinal, water closet, or privy shall be located in the rooms mentioned in the preceding section or so situated as to pollute the atmosphere of said rooms.

All vehicles used in the conveyance of ice cream for sale or distribution shall be kept in a cleanly condition and free from offensive odors. Ice cream kept for sale in any shop, restaurant, or other establishment shall be stored in a covered box or refrigerator. Such box or refrigerator shall be properly drained and cared for and shall be kept tightly closed, except during such intervals as are necessary for the introduction or removal of ice cream or ice, and they shall be kept only in such locations and under such conditions as shall be approved by the board of health. Every person engaged in the manufacture, storage, transportation, sale, or distribution of ice cream, immediately on the occurrence of any case or cases of infectious disease, either in himself or in his family or among his employees or within the building or premises where ice cream is manufactured, stored, sold, or distributed shall notify the board of health and at the same time shall suspend the sale and distribution of ice cream until authorized to resume the same by the said board of health. No vessels which have been handled by persons suffering from such disease shall be used to hold or convey ice cream until they have been thoroughly sterilized. All cream, milk, or skimmed milk employed in the manufacture of ice cream shall, before use, be kept at a temperature not higher than 50° Fahrenheit. No old or melted ice cream or ice cream returned to a manufacturer from whatever cause shall again be used in the preparation of ice cream.